



COTTAGE FOOD

City of Long Beach Department of Health and Humans Services
Environmental Health Bureau

AB 1616

California Cottage Food Act

- Bill was introduced when person was found baking bread at home and selling to local restaurants and markets (which was prohibited by State Health & Safety Code, Retail Food Code Section). Bill intended to promote small businesses, and healthier, local, homegrown foods.
- Effective 1/1/13

AB 1616

California Cottage Food Act

- A Cottage Food Operation (CFO) is an enterprise at a private home where specific low-risk food products that do not require refrigeration are made or repackaged for sale to consumers. Allows an individual to prepare and/or package specific foods from their residence and sell to the public.

Cottage Food Operations

Definitions:

- Registered or permitted area: The portion of the home that contains the kitchen and attached rooms within the home used exclusively for storage.
- Private Home: a dwelling, including an apartment or other leased space, where individuals reside.

Two types of CFOs are: Class A and Class B

Cottage Food Operations

- Class A CFOs can retail only (Direct sales) from home, farmers markets, special events, etc). Annual Registration \$40
- Class B CFOs can retail and wholesale (Direct and Indirect sales) from home, farmers markets, special events, to restaurants, markets, other retail shops. Annual Health Permit \$150

Cottage Food Class A

Class A CFOs (Direct Sales) must:

- Register with the local Health Department
- Submit a self-certification checklist to Health
- Submit all labels to foods being distributed
- Can be inspected by Health if a complaint is received (no licensing or routine inspections at registered area)
- Limited to sales within the County of issuance, unless other jurisdictions honor outside registrations or permits.

Cottage Food Class B

Class B CFOs (Indirect and Direct sales) must:

- Obtain a permit from the local Health Department
- Health conducts a licensing and one routine inspection per year, as well as complaint inspections.
- Submit all labels to foods being distributed
- Limited to sales within the County of issuance, unless other jurisdictions honor outside registrations or permits.

Cottage Food Operations

CFOs are limited in the amount of sales/yr

- \$35,000 or less in gross sales in 2013
- \$45,000 or less in gross sales in 2014
- \$50,000 or less in gross sales in 2015 and beyond

Business License, Land and Zoning

- Modify home businesses to allow food preparation, must have Health approval prior to issuance of Business License. 333 W Ocean Blvd 4th floor (562) 570-6211. Cottage Food Business License is:
 - Base Tax \$209.10
 - Per employee \$8.85
 - State ADA fee \$1

Internet Sales and Delivery

- **What are limitations on Internet sales and delivery of cottage food products?**
 - Advertise, accept orders and payments on internet and phone.
 - Deliver in person to the customer. A CFO may not deliver via US Mail, UPS, FedEx or using any other third-party delivery service.
 - May not introduce a CFO product into interstate commerce.
 - CFO's can only sell cottage foods outside their county of residence only when the local environmental health agency of the outside county allows it.

Approved Cottage Foods List

- Baked goods without cream, custard, or meat fillings, such as breads, biscuits, churros, cookies, pastries, and tortillas.
- Candy such as brittle and toffee
- Chocolate covered nonperishable foods such as nuts and dried fruit.
- Dried fruit, dried pasta, dry baking mixes, granola, cereals, and trail mixes
- Fruit pies, fruit empanadas, and fruit tamales.
- Herb blends and dried mole paste.
- Jams, Jellies, preserves, and fruit butter that comply with 21 CFR Part 150. Honey and sweet sorghum syrup.
- Nut mixes and nut butters. Vinegar and Mustard.
- Popcorn, waffle cones and pizelles.

Approved Cottage Foods List

- Roasted coffee and dried tea.
- Cotton Candy, candied apples, confections such as salted caramel, fudge, marshmallow bars, chocolate covered marshmallow, nuts, and hard candy, or any combination thereof.
- Buttercream frosting, buttercream icing, buttercream fondant, and gum paste that do not contain eggs, cream or cream cheese.
- Dried or dehydrated vegetables
- Dried vegetarian-based soup mixes
- Vegetable chips and potato chips
- Ground chocolate
- Seasoning salt

Approved or Not Approved



Approved or Not Approved



Approved or Not Approved



Approved or Not Approved



Approved or Not Approved



Approved or Not Approved



Product is not on the list? You can not be a Cottage Food Operator

- Petition the State
- Alter your products to match the approved list
- “Shared” commercial kitchens and obtain a Processed Food Registration from the State of CA
- Your own Food Facility
- [Cottage Food](#)

Food Safety Requirements

- The following is not allowed during CFO food preparation or packaging
 - domestic activities such as eating or preparing family meals
 - infants or pets in kitchen
 - smoking in kitchen
 - Kitchen and storage areas free of vermin
 - Working while sick
- Completion of food safety course (both Class A and Class B operators must complete)

Food Safety Requirements (cont.)

- Ensure handwashing takes place frequently and between any change in task.
- Clean and sanitize all food contact surfaces prior to food preparation and when contamination occurs.

Cottage Food Operations

A Cottage Food Operation is a small business that you run from your home. Please consider the following business decisions:

Do I need a tax ID or insurance?

How do I market my product?

Do I pay taxes?

Consider :

- Contacting a CPA
- Contacting a Small Business Consultant
- Home liability insurance

Farmer's Market and Temporary Food Facilities

- CFOs may operate at a Farmer's Market or Special Event with a CFO registration/Permit and organizer's permission.
- Samples prepared in licensed home kitchen and protected from contamination
- Temporary Food Facility permit is needed if:
 - Preparing samples at event
 - Adding toppings or additional foods
 - Packaging foods at booth



CFO success stories

- 24 Class A
- 23 Class B – 4 Class A's applied for Class B
- One class B is opening a retail food facility
- Another is searching for a commercial kitchen because the business outgrew the home

Long Beach DHHS website

- City of Long Beach, CA - Cottage Food



Contact and Submittal

How do I submit an application?

1. Submit online if you have adobe acrobat pro
2. Print an application online and submit by scanning application and Class A Self-Certification Checklist (if Class A) and email foodinspectors@longbeach.gov
3. Fax the application Attn: Monica to (562) 570-4038
4. Mail to our office:
Long Beach Health Department
2525 Grand Ave Room 220
Long Beach, CA 90815
5. Questions? Call Monica Cardenas (562) 570-4494 or email foodinspectors@longbeach.gov

Questions?